



MOD. FC 4440 X

USE AND MAINTENANCE INSTRUCTIONS
FOR BUILT-IN OVENS

Instructions for the user

Thank you for choosing one of our products. We hope you will get the very best performance from this appliance.

Therefore we would ask you to carefully comply with the the suggestions and instructions in this manual for proper use of our products.

The manufacturer shall not be held liable for damage to persons and property which is due to poor or incorrect installation of the appliance.

The manufacturer reserves the right to modify its products as deemed fit with no advance notice.

Technical characteristics

This appliance complies with circular EEC concerning limitation of radio and electrical disturbances For the parts that will come in to contact with food products, this appliance is compliant with 89/109/EEC.

Dimensions:

Height: 460 mm

Width: 597 mm

Depth: 570 mm

Volume:

Gross: 43 dm³

Net: 37 dm³

Power supply voltage: 230V a.c. - 50/60hz

Input watts (power):

Lamp: 25W

Radial fan: 20W

Tangential fan: 11W

Bottom: 1300W

Top: 600W

Grill: 1400W

Circular: 2000W

Electronic Prog. 1W

Instructions for user

Any work on the appliance must be done with the appliance disconnected from the electrical power supply.

Attention: earth connection is required by law.

During operation the oven gets very hot. Keep children away. Do not touch the heating elements on the inside.

Do not use steam cleaners to clean the oven.

Do not use the appliance to heat the room.

The manufacturer will in no way be held liable if accident prevention standards are not observed.

The manufacturer shall not be held liable for damage to persons or property due to poor or incorrect maintenance of the appliance.

The manufacturer reserves the right to make any modifications to its products which it feels are necessary or useful without any advance notice.

Packaging (e.g. paper, polystyrene) may be hazardous to children (danger of suffocation). Keep packaging out of the reach of children.

The appliance is to be used by adults who are familiar with these instructions. Children are often not capable of recognizing the risks connected with use of the appliance. Please supervise children properly and do not let them play with the appliance.

The disabled must be assisted by capable adults.

It is not permitted to modify, tamper with or attempt repairs on the appliance, especially with tools (screwdrivers and the like) either inside or outside the appliance. Repairs must only be carried out by authorized personnel, especially on the electrical parts.

Inappropriate repair work may cause serious accidents, damage the appliance and equipments and lead to improper operation.

Appliances repaired in technical service centres must undergo routine testing, especially the continuity of the earth circuit.

This product was designed for household use.

The manufacturer shall not be held liable for damage to persons or property due to incorrect installation, or improper, wrong or ludicrous use of the appliance.

In the event of a breakdown or if indispensable repairs are required, contact customer service.

If the oven is visibly damaged, do not use it. Unplug it and contact customer service. As soon as an operating problem is discovered, the oven must be unplugged.

Make sure that the power cord of electrical appliances is not crushed by the oven door. The electrical insulation could be damaged.

If the power cord has been damaged, it must be replaced by customer service to prevent danger.

Before closing the oven door, make sure there are no foreign objects or pets inside the oven.

Do not place heat-sensitive or flammable materials in the ovens such as detergents, oven sprays, etc.

During operation the oven gets very hot. It remains hot for a long time, even after it has been turned off. It cools slowly until it reaches room temperature. Wait for a sufficient length of time before doing anything like cleaning the oven.

When the oven door is opened, steam and water droplets may come out.

If the oven contains steam, it is not advisable to put your hands inside of it.

Hot grease and fat catch fire easily.

It is dangerous to heat oil in the oven to cook meat and this should be avoided.

Never try to put out a grease fire using water (there may be an explosion). Suffocate the flames with wet cloths.

The grill, the plates and the cooking containers become very hot. When using or caring for the oven, do not place the fingers in the hinges, to prevent crushing and other injuries

Use care especially if children are present.

Leave the door open only in the ajar position.

If the door is left open there is the danger of tripping.

Do not sit or lean on the door and do not use it as a worktop.

The oven is equipped with a cooling fan that comes on when the cooking cycle is selected. It creates a slight air flow that exits from the slot under the control panel. It shuts down 10-30 minutes after the oven is switched off (depending on oven temperature).

INSTRUCTIONS FOR INSTALLATION OF THE UNIT

All tasks involved in installing the appliance must be carried out by skilled personnel. Any work is to be performed with the appliance unplugged.

Electrical connection:

make sure that the voltage corresponds to that indicated on the tag on the side. The oven must be connected using a cable with a minimum cross-section of 1.5 mm on the rear, and with an omni-polar switch compliant with current standards with a distance of aperture between contacts of at least 3 mm.

Attention: earth connection is required by law.

The manufacturer will in no way be held liable if accident prevention standards are not observed.

Insertion into the furniture unit:

The appliance can be inserted either under a worktop or into a column. In either case comply with the dimensions shown in figures 1 and 2.

For column installation, in order to ensure proper ventilation, it is indispensable to provide an opening of at least 85-90mm as shown in figure 1.

The oven is secured to the furniture unit by four screws "A" located in the holes of the perimeter frame (see fig. 1).

Do not use the door a lever when installing the oven.

Do not place excessive pressure on the oven door when it is open.

BUILT-IN DIAGRAM Fig. 1

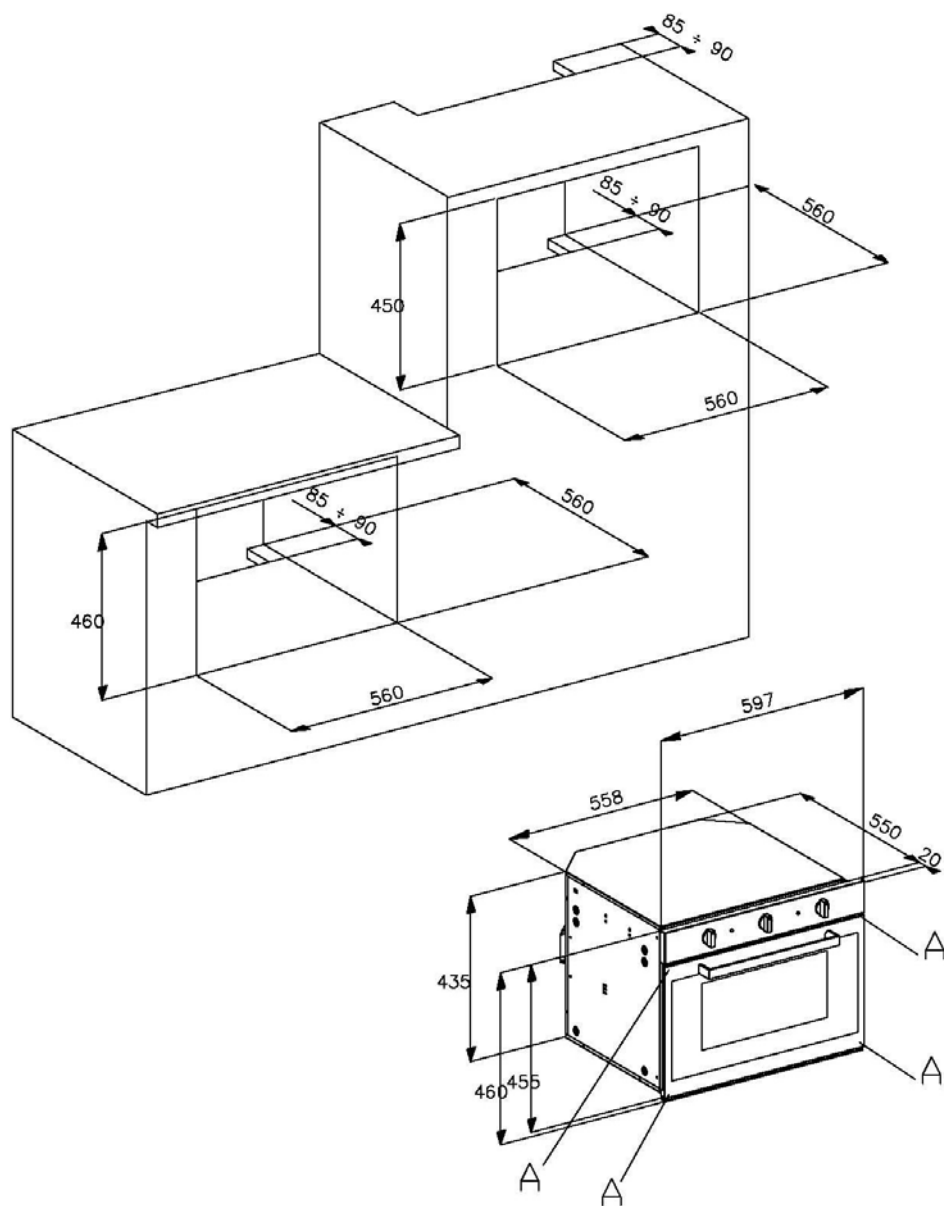
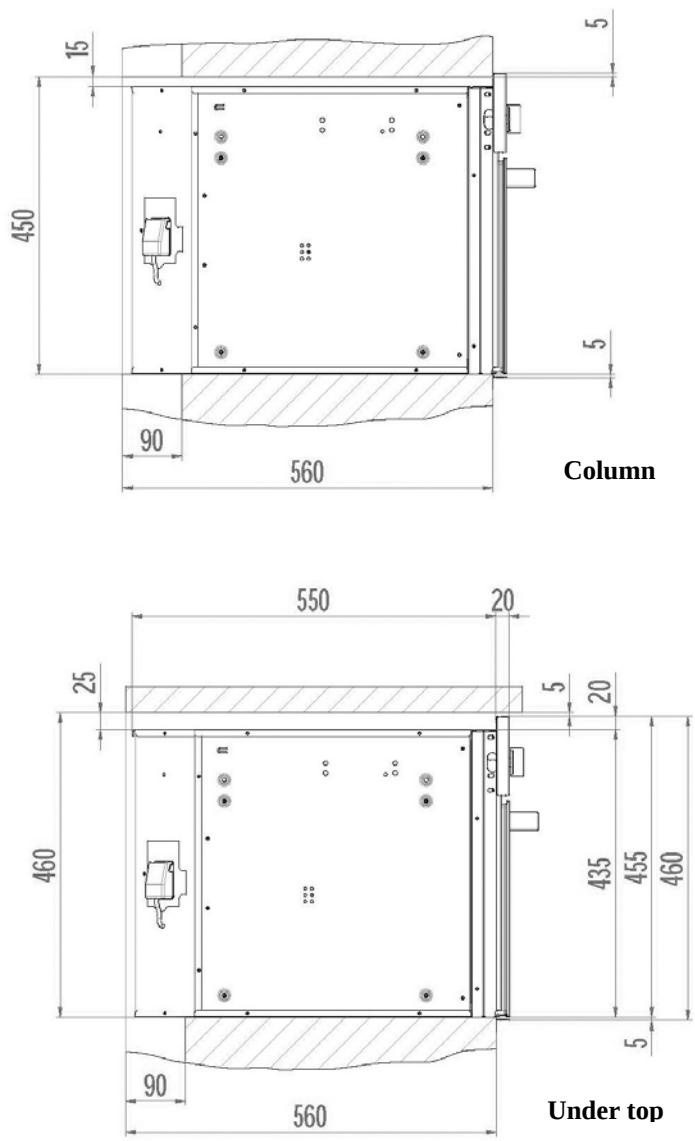


Fig. 2

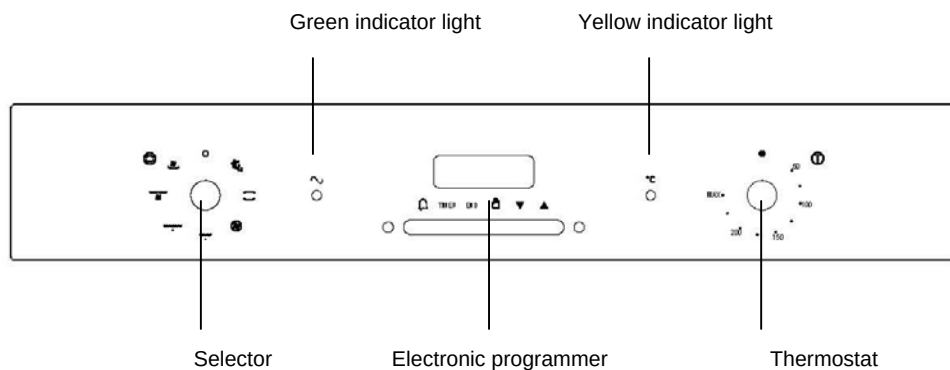


Before using the oven for the first time

After unpacking the oven, inserting it in the furniture unit and removing the accessories (drip pan and racks), it is advisable to run it at the highest temperature for about 20 minutes to remove any oily residues left from the manufacturing process which may cause unpleasant odours during cooking. Aerate the room while doing this. Wash the drip pan and racks with dish detergent.

For the first few minutes that the oven is in operation, condensation may form on the front. This does not in any way compromise operation of the unit.

OVEN FUNCTIONS



Indicator light

For any position of the selector knob other than 0, the green indicator light comes on.

If the yellow indicator light is on it indicates that the thermostat is in operation.

Selector knob

This device lets you select various cooking functions.

Electronic programmer

To programme your cooking times as you desire.

Thermostat knob

To choose the temperature you prefer for your cooking.

Turn it clockwise, selecting a temperature between 50°C and Max.

USE OF THE SELECTOR



DEFROSTING

The oven light and the green indicator light come on as for all other oven functions. Only the fan starts working, without propagation of heat as the thermostat is not in operation.

The oven door must be closed. This function makes it possible to defrost foods using only about one-third of the time that would normally be required.



TRADITIONAL COOKING

Select the desired temperature. The yellow indicator light will stay on until the set temperature is reached.

Be sure to pre-heat the oven before inserting food.



VENTILATED COOKING

This type of cooking allows even heat distribution to all parts of the oven.

It is possible to cook two different types of food (e.g. meat and fish) while using their different respective cooking times.



CENTRE GRILL

Select the desired temperature with the oven door closed.

This kind of cooking is especially suited to small amounts of food.



DOUBLE GRILL

Select the desired temperature with the oven door closed.

This type of cooking is especially suited for substantial foods that require the action of the grill over their entire surface.



FAN + GRILL

Select the desired temperature.

The action of the fan, combined with the action of the grill, allows for quick, thorough cooking of special foods.

It is advisable to heat the oven for a few minutes before putting food in it.



VENTILATED BOTTOM

Select the desired temperature.

This type of cooking is especially slow and delicate.

Table of cooking suggestions

Type of dish	Temp. °C	Cooking time in minutes	Level (from bottom)	Cycle
• Bread and biscuits				
Pizza	220	20/30	1	 or 
Loaf bread	190/200	45/60	1	
Bread with filling	150/160	20/25	1 or 2	
White bread	175/210	25/40	1 or 2	
Biscuits	140/150	20/30	1 or 2	
• Pie and pastry				
Focaccia	175	40/45	2	 or  or 
Millefoglie cake	190	25/35	2	
Chocolate cake	175	30/40	2	
Fruit pie	140	50/70	2	
Vol-au-vent	175	20	2	
Doughnut	180	35/45	2	
Angel food cake	150	20/25	2	
Souffle	180/200	20/30	2	
Meringue	120/125	25/35	2	
• Meats				
Veal stew (1/1,5Kg)	150/160	180/210	1 or 2	 or 
Roast veal (1/1,5Kg)	150/160	120/150	1 or 2	
Meat loaf(1/1,5Kg)	180/190	90/120	1 or 2	
Lamb (leg or chop)	180/190	60/90	1 or 2	
Kid (leg or chop)	180	45/60	1 or 2	
Pork (loin or leg)	180	60/90	2	
• Game				
Roast hare	180	60/90	1 or 2	 or 
Roast pheasant	180	60/90	1 or 2	
Chamois, roast deer	175	90/120	1 or 2	
• Poultry				
Chicken	170	90/120	1 or 2	 or 
Roast pigeon	150/160	80/100	1 or 2	
Duck	175	180/200	1	
• Fish				 or 
Fish in general	200	15/20	2	

Foods to be grilled	Cooking time in minutes	
	Over	Under
Thin meat	6	4
Normal meat	8	5
Fish (e.g. trout, salmon)	15	12
Sausage	12	10
Toast	5	2

Depending on the type of food (e.g. meats, fish, poultry, etc.), you will need to turn the

food to expose both sides to the infrared rays

The data provided above is approximate. Cooking times vary based on the experience of the person using the oven and the amount and quality of the foods.

The cooking times do not include pre-heating. It is advisable to pre-heat the oven for about 15 min.

With the ventilated grill function, do not select a temperature of more than 190°C.

Electronic programmer - Fig. 3

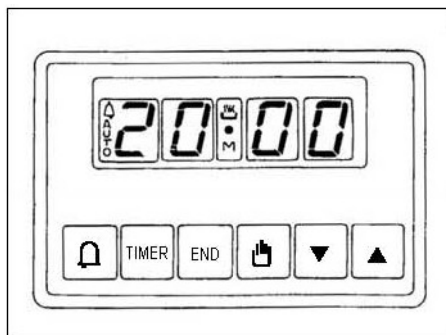


Fig. 3

The electronic programmer includes the following functions:

- 24-hour clock with illuminated display
- Timer (up to 23 hours 59 minutes)
- Programme to automatically start and stop cooking
- Programme for semi-automatic cooking (possible to programme only beginning and end)

Description of buttons

 **TIMER SETTING**

TIMER **COOKING TIME**

END **END OF COOKING TIME**

 **MANUAL POSITION**

 **SCROLL FORWARD THROUGH ALL PROGRAMME NUMBERS**

 **SCROLL BACK THROUGH ALL PROGRAMME NUMBERS**

Description of illuminated symbols

« AUTO » - (flashing) - Programmer in automatic position, but not programmed.

« AUTO » - (on steady) - Programmer in automatic position, with program inserted.

TIMER Automatic cooking operation



Timer in operation

TIMER and « AUTO » (both flashing) – Programme error

No symbol on except for numbers on clock: programmer set in manual mode.

Digital clock

Indicates the hours (0-24) and minutes.

Immediately after connection (as well as after a power outage), THREE intermittent numerals are shown on the display.

To set the correct time, press simultaneously **TIMER + END** and AT THE SAME TIME one of the buttons ▲ or ▼ until you have the correct time.

The speed with which the numerals change on the display increases substantially a few seconds after pressing the buttons ▲ and ▼.

Manual cooking (without programmer)

To use the oven without the programmer, you will need to cancel the flashing «AUTO» message. To

do so, just press the button .

If the «AUTO» message is steady, showing that the oven has been programmed, you will need to

cancel the programme by pressing  so that the display shows zero.

Automatic cooking (cooking start and stop)

- 1) Programme the length of cooking time with **TIMER**.
- 2) Programme the cooking stop time with **END**.
- 3) Select the desired temperature and function using the controls of the thermostat and selector.

After doing the above, the display will show the «AUTO» symbol on steady, indicating that the oven has been programmed.

As an example: you want to cook for 45 minutes, ending at 14.00.

- Press **TIMER** to show 0.45 on the display.
- Press **END** to show 14.00 on the display.

After doing this, the display will once again show the current time and the «AUTO» symbol, to indicate that your programming has been understood and memorized.

At 13.15 (14.00 less 45 minutes), the oven will start automatically, and during cooking the symbols **TIMER** and «AUTO» will be shown.

At 14.00 cooking will stop automatically. A signal will sound, which you can stop by pressing .

Semi-automatic cooking

A. Programming of cooking time.

B. Programming of end of cooking time.

A) Set the desired cooking time using the button **TIMER**.

Cooking will start immediately, and the display will show the symbols «AUTO» and **TIMER**. When the programmed time has expired, cooking will stop, and an intermittent signal will sound. You can stop the signal as described above.

B) Set the desired end of cooking time using the button **END**. Cooking will start immediately, and the display will show the symbols «AUTO» and **TIMER**.

At the established time, cooking will stop, and an intermittent signal will sound. You can stop the signal as described above.

It is possible to view the programming status at any time by pressing the corresponding button. You can also cancel programming at any time by pressing the button **TIMER** and setting the display

to zero. If you then press  you will set up the oven for manual operation.

Electronic signal

The function of the «timer» consists simply of an acoustic signal which can be set for a maximum period of up to 23 hours and 59 minutes.

To set the timer, press  and at the same time  until the display shows the desired time.

When setting is complete, the clock will once again show on the display along with the symbol .

The countdown will start immediately and you will be able to view it on the display at any time by pressing the button .

After the set time has expired, the symbol  will go off and an acoustic signal will sound, which you can shut off by pressing the button .

ATTENTION! A power outage will cause deletion of programmed functions, including the clock. Once you have reset the time, three intermittent zeroes will appear, and you can re-programme.

CLEANING AND MAINTENANCE OF THE OVEN

Important: Before performing any maintenance, you must either unplug the oven or disconnect the power supply via the omni-polar switch of the electrical system.

Cleaning the oven:

- **Let the oven cool after each use** and clean it to keep encrusted residues from getting heated again and again.
- For tough dirt, use a product specifically for oven cleaning. Follow the instructions on the container of the product.
- Clean the outside with a sponge dampened in lukewarm water.
- Do not use abrasive products, steel wool pads, electrical or steam cleaners, or flammable products.
- Do not use abrasive substances or materials to clean the glass as they may damage it.
- Wash accessories in a dishwasher or by hand using a product for oven cleaning.

ATTENTION: use protective gloves for the following tasks.

How to remove the oven door (fig. 4)

To make it easier to clean the oven, it is possible to remove the door from the hinges as follows:

The hinges A are equipped with 2 mobile U-bolts B.

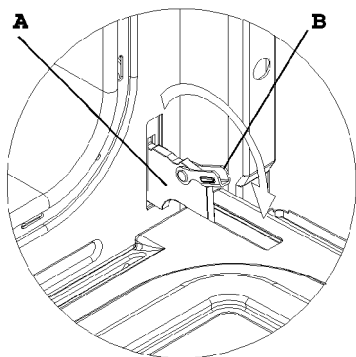
When the U-bolts B are lifted, the hinges are disconnected from their housing.

- After this, lift the door up and pull it outwards, grasping the door on the sides near the hinges.

To re-install the door:

- Slide the hinges into the grooves and open the door all the way.
- Turn the mobile U-bolts to their starting position before closing the door again.

Fig. 4



ATTENTION:

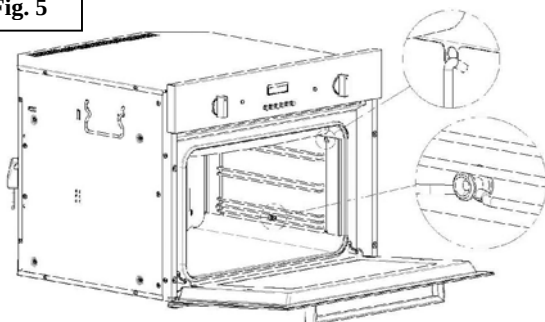
Make sure you do not remove the locking system of the hinges when you remove the door. The hinge mechanism has a very strong spring. Never immerge the door in water.

Cleaning the side grilles – Fig. 5

The side grilles are to be hooked onto the wall of the oven. Slide the racks and tray provided into the side grille.

To remove the side grilles, press on part A as shown.

Fig. 5



Replacement of oven lamp (fig. 6)

- Disconnect the oven from the electrical power supply.
- Use a screwdriver to remove the light cover.
- Replace the lamp
- Put the light cover back
- Restore the power supply

N.B. : use only lamps that are 25W 230V, type E-14, T 300°C, available from our technical service.

Fig. 6

